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## LUNCH AT SCHOOL

Local groups and Government agencies are working hand in hand to furnish hot lunches for every school child who cannot go home at noon, or who would have only a skimpy lunch if he did go home, explains \_\_\_\_\_, (Name)

\_\_\_\_\_, (Institution)

\_\_\_\_\_, (Place)

Parents and civic groups are the sponsors of the school-lunch projects in each community. They provide the equipment for cooking, arrange for the labor, and furnish some of the food.

A large share of the food for the school lunches comes from farm surpluses bought by the Surplus Marketing Administration of the Department of Agriculture, to help improve farm prices. In many cases the Work Projects Administration furnishes the labor. The National Youth Administration also offers assistance in the preparation of the lunches.

To make sure that the school lunches are well-rounded in food values is of greatest importance to the success of the program. The meals must provide the building materials for the soft tissues of the body, for sound teeth and bones, and for good red blood. At the same time, the foods must supply a source of energy for growing, active children.

According to the Federal Bureau of Home Economics, an ideal school lunch consists of one nourishing main dish, a glass or two of milk, a cooked or raw vegetable or fruit, bread and butter or a sandwich, and a simple dessert.

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